

NYC Restaurant Week® Winter 2025

3-course dinner

starting at \$45 per person

antipasti

choose one

supplì

crispy Riso Scotti rice, Granarolo Pecorino Romano DOP, breadcrumbs

cesare

gem lettuce, pecorino vinaigrette, Armatore anchovy, breadcrumbs

polenta

crispy polenta, sautéed oysters mushrooms, Parmigiano Reggiano® DOP fonduta, parsley

tonno +\$10

raw yellowfin tuna, zucchini scapece, mint

piatti

choose one

ravioli

roasted butternut squash ravioli, sage-butter sauce, Urbani black truffle butter

gnocchi

housemade potato gnocchi, pesto genovese, pecorino

spaghetti al pomodoro

housemade spaghetti, Così Com'è datterino tomatoes, ROI extra virgin olive oil, sea salt, basil

milanese +\$8

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

baccalà +\$12

pan-seared cod, roasted butternut squash, black kale, crispy chickpeas, sorrel

dolci

choose one

panna cotta

panna cotta, fresh mixed berries, almond streusel crumble

cannolo siciliano

housemade shell, sheep's milk ricotta, choice of topping: pistachio or dark chocolate

SERRA

NYC Restaurant Week® Winter 2025

2-course lunch

starting at \$30 per person

antipasti

choose one

supplì

crispy Riso Scotti rice, Granarolo Pecorino Romano DOP, breadcrumbs

cesare

gem lettuce, pecorino vinaigrette, Armatore anchovy, breadcrumbs

polenta

crispy polenta, sautéed oysters mushrooms, Parmigiano Reggiano® DOP fonduta, parsley

tonno +\$10

raw yellowfin tuna, zucchini scapece, mint

piatti

choose one

ravioli

roasted butternut squash ravioli, sage-butter sauce, Urbani black truffle butter

gnocchi

housemade potato gnocchi, pesto genovese, pecorino

spaghetti al pomodoro

housemade spaghetti, Così Com'è datterino tomatoes, ROI extra virgin olive oil, sea salt, basil

milanese +\$8

crispy breaded chicken breast, seasonal salad, Mediterranean sauce, lemon

baccalà +\$12

pan-seared cod, roasted butternut squash, black kale, crispy chickpeas, sorrel

SERRA

vini in bottiglia

choose from our selection of wine bottles
for the table

bianchi

Vino da Tavola Bianco 45
Cirelli, Campania

Sauvignon 75
Conti Formentini, Friuli-Venezia Giulia

rosato

Rosato 'ICA' 55
Selvagrossa, Marche

rossi

Terre Siciliane Rosso 55
Scopa, Sicilia

Sangiovese 'Rossorelativo' 75
Buccia Nera, Toscana

Please inform your server of any allergies or dietary restrictions.
*The consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of foodborne illness.